

Our First Thanksgiving



THANKSGIVING day as it is now celebrated is a composite of the ancient Harvest festival, whose origins go back to the dim pre-historic beginnings of civilization, and of the solemn Puritan religious ceremony of thanksgiving. The joyous celebration of the gathering of the year's harvest, a day or week of feasting, song, dance and revel, is found in all ages and among all peoples. Thanksgiving days are also common to all religions, past and present, but they were not regular or periodical events—occurring generally after some victory of war. "The Puritans and the Pilgrims brought with them from England both the Harvest festival and the Thanksgiving days, the latter being observed whenever the deeply religious mind of the Puritan saw in their prosperity or good fortune the direct intervention of Providence. The Puritan also stripped the ancient Harvest festival of much of its rude license that had grown up around the celebration in England, and gradually through the two centuries following the settlement of New England, there grew up the practice of combining the two events and making the Thanksgiving annual. The religious element has been greatly subordinated as the years passed until at the present time it is to a majority of Americans only an incident that by many is observed only in the breach.

To the stern old Puritan of almost three centuries ago, the Thanksgiving day of 1912 would seem little less than sacrilege so far as the thanksgiving feature of it is concerned. But he would understand and appreciate the day's feasting and revel as a part of the celebration of the Harvest festival. The difference is apparent in the records of the early settlement of America. The first thanksgiving service held in North America was observed with religious ceremonies conducted by an English minister in the year 1578 on the shores of Newfoundland. This clergyman, accompanied the expedition under Frobisher, who settled the first English colony in America. The records of this significant day have been preserved in the quaint rules and regulations of the expedition as follows:

"In primis: To banish swearing, dice and card playing, and filthy communication, and to serve God twice a day with the ordinary service of the Church of England. On Monday morning, May 27, 1578, aboard the Ayde, we received all, the communication by the minister of Gravesend, prepared as good Christians toward God, and resolute men for all fortunes; and Maister Wolfall made unto us a goodly sermon, exhorting all especially to be thankful to God for His strange and marvelous deliverance in those dangerous places."

The second record of a thanksgiving service in America is that of the Plymouth colony which settled at Sagadahoc on the Maine coast in 1607. It consisted of prayer and sermon as in the first instance. These were thanksgiving days pure and simple, and after the settlement of Plymouth many others of a similarly solemn religious nature occurred.

The first Harvest festival held in America was upon December 13, 1621. It has been called, wrongly, the first autumnal thanksgiving held in America, but it was in reality the observance of the Harvest festival, with which the settlers had been acquainted in England. It was not a day set apart for religious worship and it is not likely that any religious service was held; on the contrary, it was the beginning of a whole week of festivity in celebration of the successful garnering of their first harvest in

their new home. Quaintly does "Mourt's Relation" chronicle the event:

"Our harvest being gotten in, our Governour sent foure men on fowling, that so we might after a more speciall manner rejoyce together, after we had gathered the fruit of our labours; they foure in one day killed as much fowle, as with a little helpe beside, served the Company almost a weeke, at which time amongst other Recreations, we exercised our Armes, many of the Indians coming amongst us, and amongst the rest their greatest King Massasoit, with some ninetie men, whom for three dayes we entertained and feasted, and they went out and killed Deere, which they brought to the plantation and bestowed upon the Captaine, and others. And although it be not alwayes so plentiful, as it was at this time with us, yet by the goodness of God, we are so farre from want, that we often wish you partakers of our plentie."

While the bill of fare of this first American celebration of the Harvest festival has not been preserved the feast was no doubt a royal one even if some of the food and the methods of preparation would seem strange and outlandish to present day Americans. The provisions must have been bountiful for there were about 140 persons including the 90 of Massasoit's company who were entertained for three days, and all had their share of supplies. From other sources we know that the foods of the sea were abundant and that the Pilgrims had made the acquaintance of the oyster. Ducks they had in plenty of the choicest species and also geese. Game, from grouse to venison, was brought in from the forest in abundance, and there was a "great store" of wild turkeys. Barley loaf and cakes of corn meal were highly

prized by the colonists and played their part in the feast. For vegetables the Pilgrims had much the same as they had in England. Gov. Bradford's list naming beans, pease, parsnips, carrots, turnips, onions, melons, cucumbers, radishes, "skirrets," beets, coleworts, and cabbages, in addition to wheat, rye, barley and oats. Besides these they had the indigenous squash and pumpkin, and it may be taken for granted that a careful Pilgrim housewife had preserved during the summer by drying a quantity of strawberries, gooseberries and "raspis." Take it altogether, the food basis of the first Harvest Thanksgiving day celebration in America was much the same as today.

But if the good housewife of today was obliged to prepare the thanksgiving feast with the utensils and inconveniences of the kitchen of three centuries ago she probably would throw up her hands in hopeless despair. The kitchen with its great glowing fireplace was the housewife's domain and the general living room of the entire family. The walls and the floor were bare and the furniture meager and comfortless, while the kitchen furnishings were odd and strange. It was in this great cavernous chimney that the Pilgrim wife cooked her thanksgiving dinner. Placed high up in the yawning chimney was the heavy backbar, or lug-hole, of green wood, afterwards displaced by the great iron crane. It was beyond reach of the flames, and from it hung a motley collection of hooks of various lengths and weights. They had many different names, such as pot-hooks, pot-handles, pot-claws, pot-cleps, trammels, crooks, hakes, gallow-balks, words that would puzzle a housewife of today to define. From these were suspended the pots and kettles in which the food was cooked. At both sides of the fire-

place were large ovens in which baking and roasting were done.

There were no tin utensils in those old days and brass kettles were worth \$15 a piece. The utensils were mostly of iron, wood, pewter or latten ware. Glassware was practically unknown and bottles were made of leather. Wood played a great part in kitchen and tableware. Wooden trenchers from which two ate were used on the table for a century after the settlement at Plymouth. Wood was also used for pans and bread troughs and a host of other things displaced by tin in the modern kitchen. Of wood were made butter paddles, salt cellars, noggins, keelers, rundlets, and many kinds of drinking bowls which were known under the names of mazers, whiskins, piggins, tankards and kannes—words many of which have disappeared from use.

The dining table of these old days was the old Anglo-Saxon board placed on trestles, and the tablecloth was known as the "board cloth." Thus we have the origin of the time-worn phrase: "Gather around the festive board." And the furnishings of the "board" were simple, inventories of that period mentioning only cups, chafing dishes, chargers, trenchers, salt cellars, knives and spoons. The table fork was an innovation not yet in general use; the fingers of the eater were used to thrust the food into the mouth. The spoons were of wood and pewter mostly. Silver spoons were rare. There was no chinaware on the tables of the early thanksgiving feasts; for no chinaware came over on the Mayflower. That and the lack of glassware and silver would make a thanksgiving table of the seventeenth century look impossible to a housewife of today. Complete the picture by imagining large trenchers, square blocks of wood hollowed out by hand, placed around the "board" from each of which two people dig their food out with their fingers, and you have an idea of the manner in which our ancestors celebrated Thanksgiving three centuries ago.

But if the kitchen and table furniture would appear strange to a housewife of today some of the dishes served would appear even stranger. How many housekeepers of today can cook "suppaw" and "somp" from corn meal? Or bake manchet, simmels, cracknels, jannacks, cocket bread, cheat loaves, or "wasel" bread? The colonists did not take kindly at first to the pumpkin, which in the pie form has become a distinctive feature of the modern thanksgiving feast. They called them "pommons" then, and this is awe-inspiring recipe from which the colonial housewife made "pompon" pie:

"Take a half pound of Pumpion and slice it, a handful of Tyme, a little Rosemary, Parsley and sweet Marjoram slipped off the stalks, then the cinnamon, nutmeg and pepper, and six cloves, and beat them. Then mix them and beat them together and put in as much sugar as you see fit; then fry them like a frok. After it is tried let it stand until it be cold. Take sliced apples, thinnne rounde ways, and lay a row of the froise and a layer of apples with currents betwixt the layer while your pie is fitted, and put in a good deal of sweet butter before you close it. When the pie is baked take six yolks of eggs, some white wine or Vergis and make a caudle of this, but not too thick. Cut up the lid and put it in. Stir them well together, whilst the eggs and the pommons be not perceived and serve it up."

Thus saith the old cook book, and the modern housewife who faithfully follows this recipe can have at least a unique concoction, fearfully and wonderfully made, to grace her Thanksgiving table.

THANKSGIVING

By AMELIA E. BARR.

"Have you cut the wheat in the blowing fields,
The barley, the oats, and the rye,
The golden corn; and the pearly rice?
For the winter days are nigh."
"We have reaped them all from shore to shore,
And the grain is safe on the threshing floor."

"Have you gathered the berries from the vine,
And the fruit from the orchard trees?
The dew and the scent from the roses and thyme,
In the hive of the honey bees?"
"The peach and the plum and the apple are ours,
And the honeycomb from the scented flowers."

"The wealth of the snowy cotton field
And the gift of the sugar cane,
The savory herb and the nourishing root—
There has nothing been given in vain."
"We have gathered the harvest from shore to shore,
And the measure is full and brimming o'er."

Then lift up the head with a song!
And lift up the hand with a gift!
To the ancient Giver of all
The spirit in gratitude lift!
For the joy and the promise of spring,
For the hay and the clover sweet,
The barley, the rye, and the oats,
The rice and the corn and the wheat,
The cotton and sugar and fruit,
The flowers and the fine honeycomb,
The country, so fair and so free,
The blessings and glory of home.

POULTRY



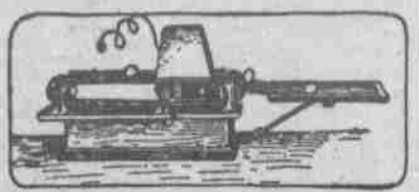
DAYLIGHT TESTER FOR EGGS

Michigan Man Has Invention That Will Prove Innovation in Poultry and Produce Business.

An electric daylight egg tester has been invented by Mr. S. J. Fish of Jackson, Mich., which will be an innovation in the poultry and produce business, for it is far ahead of candling in a dark room, says the Popular Electricity.

Electric No. 2, as it is called, is about 3 feet in length and contains a belt, with small metal trays about 6 inches apart for holding the eggs, which is run over rollers at each end of the case by the aid of a crank. This machine is equipped with an electric lamp and a cord attachable to any electric light socket.

A hood with an opening is placed over the lamp and, as the egg passes over it, the light flashes on automatically, remaining only so long as



Egg Tester.

the egg is under examination; a perfect one is a clear deep orange color, while a bad one is black; the eggs turn automatically on the belt, enabling the tester to examine from all sides. The good eggs are allowed to roll out on a canvas table, which is done without danger of breakage, while the operator discards the ones which are spoiled.

When the ordinary lighting current cannot be secured, the machine is equipped with 24 dry batteries in multiple series, which furnish current for low voltage electric lamps.

An expert and two helpers can test about 80 cases per day with absolutely no danger from fire. Eggs are tested in a daylight room, and with great rapidity.

PROPER FEEDS FOR POULTRY

Best Rule is to Watch Fowls and Give Them What They Will Clean Up—Milk Is Excellent.

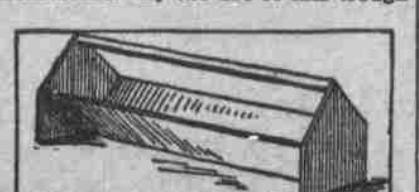
Generally speaking, the poultryman need not worry much about feeding formulas. If he will feed about one-third as much corn as all other grains and feed animal and vegetable feeds in connection he will get fairly satisfactory results. Those who are accustomed to compounding rations might remember that a ratio of about 1.5 is considered a good ration for laying hens and 1.6 a good one for fattening poultry of all kinds. Fowls require the equivalent of about 27 pounds of dry feed for each 500 pounds of live weight. That is, 100 hens weighing 5 pounds each would require about 27 pounds of dry matter each day. If they are given milk, green, or other wet or juicy feeds, they will require less grain. About 4 ounces of dry matter per day is the quantity required for best results.

The very best rule is to watch the fowls and feed them about all they will eat. It is not a good plan to allow feed to lie uneaten. There is no danger of the hens becoming too fat as long as they are kept busy scratching for their feed. It is the fat hen that lays the eggs regularly.

GOOD POULTRY FEED TROUGH

Useful for All Kinds of Poultry and So Self-Explanatory That No Description Is Necessary.

The accompanying illustration, which shows a feeding trough very useful for all kinds of poultry, is so plainly self-explanatory that no description is necessary, says the Iowa Homestead. By the use of this trough



Poultry Feed Trough.

no food can be wasted nor can the fowls get into the trough with their feet and thus soil it or impair the feeding value of the food.

Green Food for Winter.

Sprouted oats, cabbage and brittle, well-cut turnips furnish the best green poultry food for winter. Alfalfa or clover leaves or sweepings from the big barn floor, if scalded up and fed clear or with a little ground feed, will largely take the place of green food and in a way is better than all other green stuff without it.

Cleaning Poultry House.

In cleaning out an old hen house nothing is better than to wash down the walls with strong carbolic acid water, using an old broom. Then whitewash.

SECURING EGGS IN WINTER

Farmer Has Discovered That It Is Profitable to Have Commodious and Comfortable Houses.

The farmer has become wise to the fact that it is possible to have winter eggs, which no longer is an idle dream, as was the belief in the days of our forefathers. The farmer, too, has discovered that it is economy to have commodious, comfortable winter houses, and that for success there must not be a single mongrel permitted on the place. He has even gone a step farther, and invested in incubators and brooders that he may devote a part of the winter months to profit instead of comparative idleness.

In short, he has in operation a complete poultry plant, and it has proved to be the best crop on the farm. That is the revelation of today, and the farmer makes the most of it for the reason that he has the proper facilities.

The purebreds of the present day are so superior in utility that one seldom comes across a flock of cross-breeds, and the one that keeps mongrels is not of the class that is making a success.

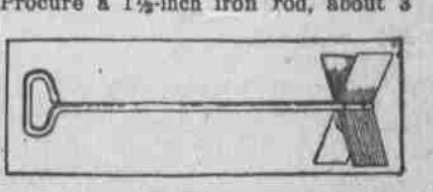
The fanciers of today deserve the credit for this change. It was due to their skill that health, ruggedness and practical qualifications became a part of the make-up of their breeds. So sharp has become competition in this line that the breeders of different varieties are working for egg records and meat supplies in preference to show requirements. Even the American Standard of Perfection has modified the laws of breeding so that utility will not be sacrificed. Truly we have entered an era when poultry becomes the food fowl instead of the show bird.

It has been proved that, properly bred, pure bloods are more prolific layers, give a more uniform size and color to the eggs, and the young stock mature more uniformly and give better carcasses, and utilize the food consumed to better advantage, than is the case with either crossbreds or mongrels.

CHOPPER FOR POULTRY FEED

Handy Device is Shown in Illustration for Cutting Roots and for Mixing Other Things.

The illustration shows a handy device for cutting roots for food, and for chopping and mixing stale bread, potatoes, peelings, refuse fruit, etc., for poultry. Any blacksmith can make the chopper at little cost, says the Popular Mechanics. For the cutting blades use two pieces of steel a little heavier than oil-barrel hoops, each 1½ inches wide and 8 inches long. Procure a 1½-inch iron rod, about 3



A Poultry-Food Chopper.

feet long, bend one end in the shape of a spade handle and split the other end for a distance of about 2½ inches.

Sharpen one edge of each blade and curve the metal slightly. Lay the two blades together with the convex sides touching in the center and insert them in the slit in the handle end. They are riveted or welded in place. Heat and bend the blades at right angles.

Many of the materials mentioned for poultry foods may be chopped in an ordinary pall having a strong bottom, but it is best to make a box, about 1½ feet square and with a plank bottom, for use with the chopper.

POULTRY NOTES

A successful poultryman is a good feeder.

Poultry will not thrive upon an exclusive grain diet.

The floor of the poultry house should be so constructed and of such material that it is dry.

Selection of breeding stock is one of the most important duties connected with the poultryman's work.

The busy hen is the money maker. The singing hen is a laying hen. Be wise and choose accordingly.

Put the plow or spade into every portion of the poultry yards, and see how the hens will thank you.

The quality of eggs has much to do with their selling ability. The better the quality the better they sell.

Fowls that are compelled to sleep in a draught contract colds, which often develop into bronchitis, diphtheria or roup.

If there be one thing more essential to success in poultry rearing than another, it is to go slow, and learn wisdom as you go.

To be successful in any line of work requires forethought and judicious planning. Especially is this so in the raising of poultry.

No poultry farm is complete without a few cows, as skim milk is not only a cheap feed, but a profitable one for fowls at all ages.

When you confine your birds in coops you should be very careful not to feed too heavily or you will give them bowel complaint.

The necessity of thoroughly cleaning the poultry houses at this season of the year is obvious to all who give the subject much thought.

One person on the farm should have charge of the poultry, and that person should not be the hired man or boy, but some member of the family.